

Choose from our full range of Savouries and Sweets - perfect for any occasion....

Flindt at Home!

Ready-made meals perfect for home entertaining

Minimum Order: Four portions of any one item - Bds \$ /portion

Soups

Creamy Broccoli 28 (Keto) (Delicious!) Tom Yum (Thai) (Chicken 28 Shrimp 32) Pumpkin & Ginger 24 Butternut Squash & Coconut 24 Gazpacho 24

On the Lighter side...

Caesar Salad 36 - Chicken 46 - Shrimp 50

Costa Salad 42 - Chicken 48 - Shrimp 52
(artichokes, olives, mushrooms tossed with romaine – toasted pinenuts – homemade vinaigrette)

Carsten's Smooth Chicken Liver Pate – onion jam 36

Oven roasted butternut squash & tomatoes with Quinoa (Balsamic dressing) 30 - Chicken 46 - Shrimp 50 - Beef 50

Asian Shrimp Salad – coriander, julienned cucumber, onions & sweet pepper (has a kick!) 48

Tuna Tartare – spicy Asian Vinaigrette 46

Quiche (minimum order: 1) (9"-\$68 12"-\$96)

Choose two from the following fillings: (all come with cheese)

Asparagus Caramelised Onion Broccoli Tomato Mushroom Bacon Ham Smoked Salmon (add \$8 / \$12)

- More than 2 fillings add \$8 / \$10 per filling

Curries

West Indian Curry - Creamy madras coconut curry - basmati rice, pappadums, mango chutney

- Chicken 52 - Shrimp 60 - Veg 48

Thai Curry - Fragrant coconut sauce with eggplant and peppers served with jasmine rice

- Chicken (green curry) 52 - Shrimp (red curry) 60 - Beef (red curry) 60

Filled Crepes

Chicken & Mushroom or Mushroom - creamy sauce 36

Shrimp & zucchini - spicy tomato sauce 38 Seafood with creamy white wine sauce 38

Pastas

Pasta with Creamy basil pesto sauce <u>or</u> Carsten's oven-roasted tomato sauce 40 - Chicken 50 - Shrimp 54

Smoked salmon tossed with Angel hair pasta in a creamy white wine sauce – diced tomato, green onions and parmesan cheese

MAINS

Slow braised New Zealand lamb shank in a rich red wine and port gravy 68

Beef Wellington * 88

6 oz filet of beef encased in mushroom duxelle and puff pastry – red wine gravy

Lamb en croute – red wine gravy 85

Loin of lamb in puff pastry – red wine gravy

Roast loin of lamb – red wine jus 85

Stroganoff:

 $Tender\ strips\ of\ filet\ beef\ \underline{or}\ chicken,\ saut\'eed\ mushrooms,\ onion,\ creamy\ sour\ cream\ sauce-basmati\ rice$

- Chicken 54 - Beef 60

Crab cakes - choice of: Red Thai sauce <u>or</u> Remoulade sauce 68 - served fragrant jasmine rice

Salmon en croute – choice of white wine, saffron or basil sauce * 66

Fish en papillote – ginger, sesame, teriyaki dressing – bean sprouts 58

- Choice of **Salmon** or **local catch of the day** served with coconut basmati rice (raw in foil ready for oven)
- * Beef Wellington and Salmon en croute can be whole (minimum 6 portions)

Sides: 20 per portion (Min 2 portions)

Creamed Potatoes (plain or minted), Steamed Veg, Creamed Leeks, 5 spice roast butternut squash

3 Days Notice Required

Canapés

Poultry Chicken and mushroom vol au vents Lightly curried Chicken vol au vents - with celery Chicken satay skewers Mini Duck pancakes - cucumber, chives, hoisin sauce Layered turkey & cream cheese pesto crepe roulades	each 9.00 8.50 8.50 12.00 * min 18 7.50
Red Meat Filet Beef skewers – teriyaki sauce Mini Beef Sliders – Horseradish cream Layered ham & cream cheese pesto crepe roulades Mini Sausage Rolls – hot pepper mayo Lamb skewers – minted Hollandaise sauce	11.00 14.00 7.50 6.50 13.00 * min 24
Seafood Fish Goujons (Dolphin or Red Snapper – market availability) Thai shrimp en brochette – red curry dip Blackened shrimp – marie rose dip Coconut Panko crusted shrimp – coriander chilli dipping sauce Tuna Tartare – Asian vinaigrette Mini crabcakes – red coconut Thai sauce or Remoulade sauce Smoked Salmon in a savoury tartlet – sour cream & chopped egg Smoked salmon and cream cheese crepe roulades Smoked salmon on lemon scented blinis	9.00 9.50 9.50 9.50 9.50 12.00 * min 24 10.00 9.00 9.50
Vegetarian Savoury tartlett filled with blue cheese & caramelised onion Goats cheese & oven roasted tomato tartletts Thai corn fritters – coriander chilli dipping sauce Tomato and mozzarella lollipops	8.50 8.50 5.50 8.00
Miscellaneous Mini Quiche: bacon, cheese & onion, cheese & leek, ham & sweet corn, cheese & onion smoked salmon & cream cheese, cheese & asparagus	9.00
Mini Rotis - Veg, Chicken or Beef	12.00

Minimum Order 1 dozen 3 Days Notice Required Bds \$ per item

Ready To Serve

Perfect for any occasion – for Casual Get Togethers with friends and family, Villa Welcome snacks or Working Lunches at the office....

Estimated to serve 6 to 8 persons, depending on what other items are ordered, length of event and appetites!

Platters

Fresh Fruit A healthy selection of fresh local and imported fruits.	148
Breakfast Pastries A delicious selection of mini croissants, raisin danish, muffins Banana bread and pain au chocolat – butter and jam (30 items)	174
Mini Sandwiches Cheddar Cheese, Basil Chicken, Ham mustard mayo, Lightly Curried Chicken - celery, Tuna Salad (20 items)	198
Mini Wraps Club (Bacon, Chicken, Egg) Ham – mustard mayo, Curried Chicken – with celery, Veggie (24 items)	198
Seafood Fish Goujons, Lobster, Poached Jumbo Shrimp, Smoked Salmon - served with Marie Rose, Tartare Sauce, Lemon Wedges & capers	356
Shrimp Trio Jumbo Caribbean Shrimp served three ways – blackened, poached and coconut crusted with marie rose and seafood sauces and lemon wedges (24 pieces)	238
Cheese & Crackers Assorted hard and soft cheeses served with a selection of crackers / baguette	214
Salad Bowls	
Caesar Salad	128
Chicken Caesar Salad	158
Costa Salad	148
(romaine, hearts of palm, artichokes, mushrooms, olives, pinenuts, parmesan – croutons)	
Quinoa, roasted butternut squash & tomatoes- Romaine, balsamic dressing	122
Pesto Pasta salad - with sundried tomatoes – parmesan	98
Potato salad	96
Coleslaw	72
Greek Salad	122
3 Days Notice Required	

Afternoon Tea

Savoury

Chicken and mushroom vol au vents	9.00
Lightly curried Chicken vol au vents - with celery	8.50
Layered turkey & cream cheese pesto crepe roulades	7.50
Layered ham & cream cheese pesto crepe roulades	7.50
Mini Sausage Rolls – hot pepper mayo	6.50
Smoked Salmon in a savoury tartlet – sour cream & chopped egg	10.00
Smoked salmon and cream cheese crepe roulades	9.00
Smoked salmon on lemon scented blinis	9.50
Savoury tartlett filled with blue cheese & caramelised onion	9.00
Tomato and mozzarella lollipops	8.00
Mini Quiche: bacon, cheese & onion, cheese & leek, ham & sweet corn, cheese & onion smoked salmon & cream cheese, cheese & asparagus,	9.00
Finger sandwiches: Egg, Cucumber, Tuna, Cheese – hot pepper mayo Basil chicken, Lightly Curried chicken (with celery), Ham - mustard mayo Prawn cocktail, Smoked salmon & capers, Proscuitto ham	7.50 8.00 10.00

Sweet

Scones – plain, raisin or cheese	7.50
Profiteroles or Eclairs – choux pastry buns filled with fresh cream or pastry cream - chocolate sauce	12
Eton Mess – strawberries / berries with meringue and fresh whipped cream (cups) Other Cups available (see page 7)	16
Mini Tarts – Pecan, Chocolate, Fruit, Strawberry, Lemon, Apple	14
Mini Cheesecake Soufflé, Mini Crème Brulee	16
Opera Gateau	12
Chocolate dipped Strawberries	6

Various Cakes and Cupcakes (see page 7 "Mini Desserts")

Minimum Order of any one item is 1 dozen 3 Days Notice Required Prices are in Bds \$ per item

Celebration Cakes / Desserts

Chocolate

Chocolate Ganache Cake (the original Chocolate Fudge cake)

Layers of Chocolate sponge & rich, creamy milk chocolate ganache (rich and chocolately!)

Variations: Baileys, Rum, Cointreau, Amaretto

Chocolate Colenso (Mousse Cake)

Layers of Chocolate & Vanilla sponge with dark chocolate mousse (a lighter chocolate option!)

Variations: Baileys, Rum, Cointreau, Amaretto

Dark and White Chocolate Mousse Cake

Layers of Chocolate & Vanilla sponge with White & Dark chocolate mousse

Blackforest Gateau

Layers of Chocolate sponge with fresh cream and brandied cherries

Gateau Opera

Layers of lightly rum soaked Vanilla & Chocolate sponge with Chocolate ganache & coffee buttercream

Gateau Gayle

Layers of Chocolate sponge with fresh cream and brandied cherries with a layer of chocolate ganache

Chocolate Decadence

Layers Flourless Chocolate sponge with Dark Chocolate ganache (can be made with Milk chocolate ganache – please specify)

Cheesecake

Plain

Plain - with fruit glaze (mango, passionfruit, raspberry, strawberry)

Vanilla

Fruit/Berry (mango, passionfruit, lemon, coconut, strawberry, raspberry, blueberry)

Milk or Dark or White Chocolate

Baileys, Amaretto, Malibu

Other

Fresh Cream Gateau

- "Olívía" Vanilla <u>or</u> Chocolate sponge, fresh cream & fruit / berries
- "Helena" Vanilla Sponge with coffee flavoured fresh cream

Butter frosted Cake

Vanilla or Chocolate sponge – buttercream (Chocolate, Vanilla, Coffee, Lemon)

Red Velvet Cake – with cream cheese frosting

Whiteforest Gateau

Layers of Vanilla sponge with fresh cream and brandied cherries

Tiramisu Gateau

Larger Cakes, Gluten Free or Special requests - just Ask! 3 Days Notice Required

Mini Desserts

Mini Cups: 16

Chocolate Mousse - choice of : baileys, dark and white, rum, orange scented

Fruit Trifle

Tiramisu parfait

Fruit Mousse - various: strawberry, raspberry, mango, passionfruit

Fruit and Chocolate combination – various

Eton mess – meringue, fresh cream and berries

White Chocolate Panna cotta – raspberry coulis

Crème Brulee – various – Vanilla, Caramelised Banana, Raspberry

Mini Tartletts: 14

Choice of: Lemon, Lemon Meringue, Apple, Pecan, Coconut, Berries, Chocolate, Cheesecake

Cup cakes: 8-12 (depending on decoration)

Choice of: Red Velvet, Lemon, Lemon and raspberry, Butterscotch,

Vanilla, Chocolate, Coffee

Mini Choux buns or Eclairs - filled with pastry cream or fresh cream 12

Cooked Cheesecake Soufflé 16

Chocolate Decadence 12

Opera Gateau 12

Carrot cake 12

Lemon cake 10

Chocolate dipped Strawberries 6

Fruit and Nut Chocolate Mendiants 6

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October 2024